

A Journary through Seville



“ Oil” and Alcala de Guadaira Bread

Seville Tapas:

Home-made Iberian Pork ham over bread “airbay” filled with Salmorejo.

My Anchovies in Vinegar.

Olives, Vermouth and Anchovies .

Seafood salad with Basilipo Olive Oli.

My version of Squid with Potatoes Stew, churro and Baby Squid ink.

Fried little fish.

Walk through Seville and its province

Green Gazpacho, Apple, Celery, Roe and Smoked Sturgeon .

Tuna with snail broth.

Elver, Ham Cream and Fried Egg.

My recipe of Garlic Prawns.

Rice with snails and plankton mayonnaise with glasswort.

Sea Bass from the Veta la Palma in Menudo Sauce

Roasted squab in Three Steps, Sweet cake, Thigh with sevilian
orange sauce, Braised Breast.

Strawberries with whipped cream.

Bread Pudding, Incense and Orange Blossom.

Sweet Bites.

Optional Sampling of Cheeses 6€ pax.

75.00 €/pax

with pairing include

95,00 €/pax

Complete table service